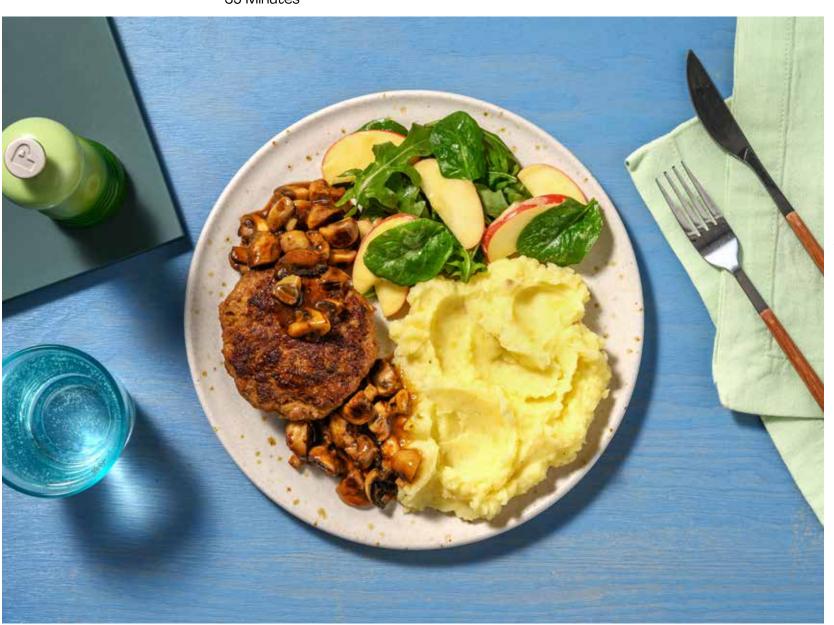


# Pork Salisbury Steak and Mash

with Mushroom Gravy and Apple Salad

35 Minutes





Ground Pork





Italian Breadcrumbs



Russet Potato



Gala Apple

Mushrooms





Arugula and Spinach







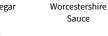


White Wine Vinegar





Chicken Broth Concentrate



## Start here

Before starting, wash and dry all produce.

#### **Bust out**

Medium bowl, vegetable peeler, colander, measuring spoons, potato masher, large bowl, measuring cups, whisk, large pot, large non-stick pan

### Ingredients

ingi calcino		
	2 Person	4 Person
Ground Pork	250 g	500 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Russet Potato	460 g	920 g
Gravy Spice Blend	2 tbsp	4 tbsp
Arugula and Spinach Mix	56 g	113 g
Gala Apple	1	2
Dijon Mustard	1 tbsp	2 tbsp
Mushrooms	113 g	227 g
White Wine Vinegar	1 tbsp	2 tbsp
Worcestershire Sauce	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Unsalted Butter*	3 tbsp	6 tbsp
Milk*	3 tbsp	6 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

- \* Pantry items
- \*\* Cook to a minimum internal temperature of 74°C/165°F.

#### **Allergens**

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

#### Contact

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### Cook potatoes

- Peel, then cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.
- Mash 2 tbsp butter and 3 tbsp milk (dbl both for 4 ppl) into potatoes until creamy. Season with salt and pepper, to taste.



#### Start mushroom gravy

- Return the same pan (from step 2) to medium-high.
- Add 1 tbsp oil (dbl for 4 ppl), then mushrooms. Cook, stirring occasionally, until golden-brown, 3-4 min. Season with salt and pepper.
- Add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Sprinkle **Gravy Spice Blend** over **mushrooms**, then stir until coated, 30 sec.



### Start patties

- Meanwhile, add pork, breadcrumbs, half the Dijon, half the Worcestershire sauce and ¼ tsp salt to a medium bowl. Season with pepper, then combine.
- Form **pork mixture** into **2 equal-sized**, **1-inch-thick patties** (4 patties for 4 ppl).
- Heat a large non-stick pan over medium heat.
- When hot, add ½ tbsp oil (dbl for 4 ppl), then patties. Cook until golden-brown, 3-4 min per side. (NOTE: It's okay if patties don't cook all the way through in this step.)
- Transfer patties to a plate.



# Make vinaigrette and prep

- Meanwhile, add vinegar, remaining Dijon,
   tsp sugar and 1 ½ tbsp oil (dbl both for 4 ppl)
   to a large bowl. Season with salt and pepper, to taste, then whisk to combine.
- Core, then cut **apple** into ¼-inch slices. Add **apples** to **vinaigrette**, then toss to coat.
- Quarter mushrooms.



# Finish gravy and patties

- Gradually whisk ¾ cup water (dbl for 4 ppl), broth concentrate and remaining Worcestershire sauce into the pan with mushrooms until combined.
- Return patties to the pan and bring gravy
  to a simmer. Once simmering, reduce heat to
  medium. Cover and cook, stirring occasionally
  and flipping patties halfway through, until
  cooked through, 3-4 min.\*\* (TIP: Add water, 1
  tbsp at a time, if gravy reduces too much!)
- Season with salt and pepper, to taste.



#### Finish and serve

- Add arugula and spinach to the bowl with apples and vinaigrette, then toss to combine.
- Divide **mash** and **patties** between plates, then spoon **mushroom gravy** over top.
- Serve **salad** alongside.

# **Dinner Solved!**